



## Wild Wolf Brewing Company

2773 Rockfish Valley Highway  
Nellysford, VA

**Green Statement:** "We believe that in order to preserve the earth for future generations we NEED to start here and now. As a company that believes strongly in community we hope to help influence the friends and families we come in contact with to do the same."

The conservation begins in the brewery, with our use of cans. Cans don't require paper labels, are a breeze to recycle, and are made of recycled aluminum. Also, we use PakTech carriers for our six-packs of cans, which are reusable and made of recycled materials. After we brew a batch of Wild Wolf beer, we are left with hundreds of pounds leftover grain. Instead of letting this grain go to waste, we donate it to local farms for supplemental feed, feed it to our hop yard chickens and we use it in our bakery.

We have taken huge strides in locally sourcing food for our restaurant. All of our pork, beef, fish and produce come from farms within a 30-50 mile radius of Wild Wolf. We raise our own chickens, and use their eggs for our menu. Our chickens make their home in our 400 hill Cascade hop yard, eating pests and keeping our hops pesticide free. In our bakery we reuse yeast and spent grains from the brewery to make some amazing bread. Our chef is constantly strengthening ties with local farmers, using locally grown seasonal produce in every way possible. Any food waste (including plate scrapes) from our kitchen is composted for use in our vegetable and herb gardens or used as supplemental feed for our chickens and ducks. On top of the conservation in the brewery and restaurant, Wild Wolf also uses recycling programs and energy saving measures throughout our offices and retail spaces. All of our buildings feed into our state of the art drain field, which includes an aerobic digester, an anaerobic waste reactor as well as vertical flow wetlands. Going green is not an ancillary project for us; it is a driving force of our philosophy and operations.



### CORE ACTIVITIES for Green Attractions

- ☒ **Recycling.** Virginia Green facilities must have highly-visible locations/containers that provide the opportunity for guests to recycle aluminum cans, plastic and glass bottles, or other disposable products purchased at the facility. Recycling of cardboard, plastic, paper, and composting of waste foods is highly encouraged as well. This facility pledges that they:
  - Have highly visible containers for recycling

- Use growlers, reusable glass containers, for people to take beer home
- Use aluminum cans to package all mass produced beers. We use an eco-friendly PakTech can carrier for a low-waste, recyclable packaging method
- Recycle cardboard
- Recycle spent grain from the brewery in multiple ways; sourced to local farmer for use as supplemental feed, used as feed for our hopyard chickens and used in our bakery
- Recycle all newspaper, office paper, toner cartridges, batteries, electronic equipment
- Menus are printed on 100% recycled paper
- Recycle pallets and packing materials
- Celebrated Earth Day by hosting a glass bottle recycling initiative the entire month of April.

### ***Kitchen***

- All plate scraps from kitchen are sourced to local farmer for feed
- Restaurant cooking oil is sent for recycling to bio-diesel

### ***Composting***

- Our composting consists of kitchen scraps, yard waste (branches/leaves etc) and chicken/duck manure

### ***Brewery Gardens***

- 400+ sq. ft. of raised beds fertilized with our own compost. The produce that is generated from the garden is used in our kitchen.
- Mini Pear Orchard
- 100+ Mushroom Logs that are used in our kitchen

### ***Hopyard***

- 400-hill Cascade hopyard, inhabited by chickens and ducks that eat pests, fertilize and keep our hops pesticide free. They produce eggs that are used in our kitchen.



☒ **Minimize the use of disposable food service products.** The facility is required to minimize the use of disposable food service products and maximize the use of food service products that are recyclable or compostable in the food service area. When disposable food service items are used, the facility is encouraged to use products that are made from bio-based or renewable resources, and to provide for the collection / recycling/ composting of food service items disposed of on the premises. This facility pledges that they:

- Use disposable foodservice items that are made from bio-based, renewable materials (corn, bamboo, potato starch, sugarcane, etc.)
- Use disposable foodservice items that are made with 100% recycled content
- Use compostable food service items and direct this material to available composting operations in your area

☒ **Reduce solid waste.** The facility must be actively working to reduce its solid waste generation. This facility pledges that they:

- Have a numeric goal to reduce overall materials that go to the landfill

### ***Kitchen (or during meetings/events)***

- Compost food waste and other compostables

### ***Restrooms***

- Use bulk soap dispensers in public restrooms
- Purchase 100% recycled-content paper-towels and toilet paper

### ***Office***

- Reuse scrap paper for notes
- Reuse or donate shipping and packing supplies (peanuts, bubble wrap, etc.)
- Make double-sided photocopies and avoid making extra photocopies
- Communicate via electronic correspondence and use electronic forms when possible

### ***Buildings and grounds***

- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles

### ***Composting***

- Use spent grain, kitchen scraps, yard waste (branches/leaves, etc) and chicken/duck manure

☒ **Use water efficiently.** The facility must have a plan in place and have taken steps toward reducing its water use. This facility pledges that they:

- Have established a numeric goal to reduce water consumption over time
- Ongoing employee training on water usage and efficiency

### ***Activities indoors***

- Perform preventative maintenance to stop drips and leaks
- Use microfiber technology mops
- Water usage monitors installed in 12 different locations to maintain conservative water usage
- Installation of low-flow toilets/faucets

☒ **Conserve energy.** The facility must have a plan in place and have taken steps toward reducing its energy use. This facility pledges that they:

- Track overall energy bills
- Have established a numeric goal to reduce energy usage over time

### ***Heating and cooling***

- Have installed ceiling fans
- Regularly perform preventative maintenance on HVAC system
- Keep office doors and windows closed if HVAC system is on

### ***Lighting***

- Have adopted a policy/practice to turn off lights in unoccupied rooms
- Have adopted a policy/practice to minimize the use of lighting during night cleaning
- Use natural lighting
- Use of Compact Fluorescent Light Bulbs
- Use of T8 lighting wherever practical

### ***Appliances and electronic devices***

- Use ENERGY STAR qualified office equipment (computers, monitors, copiers, printers, etc.)
- Have adopted a policy/practice to turn off fans, computers, monitors and other devices in unoccupied rooms at the end of the workday or when otherwise not being used

### ***Transportation-related energy use***

- Use alternative fuel, hybrid-electric, or electric vehicles

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For more information on Wild Wolf Brewing Company, see <http://www.wildwolfbeer.com> or contact Kimberly Rhodes at [askthewolf@wildwolfbeer.com](mailto:askthewolf@wildwolfbeer.com) or 434-361-0088.

**Virginia Green** is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green Attractions** have been thoughtfully planned and designed to minimize their impacts on the environment. This attraction has met the established "core activities" for **Green Attractions** and has committed to communicate its activities to its guests.

For more information on **Virginia Green** program, see [www.deq.virginia.gov/p2/viriniagreen](http://www.deq.virginia.gov/p2/viriniagreen) or [www.viriniagreentravel.org](http://www.viriniagreentravel.org).



Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.

